

PANNA COTTA WITH STRAWBERRIES AND BALSAMIC VINEGAR GLAZE



Chef: Gianluca Galliera

Method

For 6 people

Preparation:

Boil the cream and the milk in a saucepan and quickly add the Panna cotta powder mix.

Remove from the heat and whisk.

Boil again for other 2 minutes. Pour the panna cotta into the individual moulds.

Let it cool and put in the fridge for 3 hours.

Turn out the panna cotta.

Decorate with cut strawberries and some mint leaves.

Complete with a trickle of Balsamic vinegar glaze.

Menù Ingredients

140 g Panna Cotta - Panna Cotta Dessert - DZ1

Glassa all'aceto balsamico di Modena IGP - Balsamic glaze - D20

Ingredients

to taste fresh strawberries

500 ml fresh cream

500 ml whole milk

Fresh mint leaves

icing sugar

Gluten Free Method

Use gluten free icing sugar.